

We claim:

1. A method for preparing a natural preservative, comprising:

a) inactivating alliinase contained in garlic to obtain alliinase-inactivated garlic;

b) extracting said alliinase-inactivated garlic to obtain garlic extract; and

5 c) heating said garlic extract.

2. The method according to claim 1, wherein said step a) is heating garlic in water at 90°C to 100°C for 5 min to 15 min.

10 3. The method according to claim 1, wherein said step b) is crushing and centrifuging said alliinase-inactivated garlic to obtain garlic extract.

4. The method according to claim 1, wherein said step c) is heating said garlic extract at 100°C to 190°C for 10 min to 10 hr.

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5. The method according to claim 1, wherein said step c) is heating said garlic extract at 110°C to 140°C for 15 min to 180 min.

6. The method according to claim 1, wherein said step c) is heating said garlic extract at 121°C
20 for 45 min.

7. A natural preservative which is prepared by the method according to any one of claims 1 to 6.